

Davis Travelaires Presents
Ironstone Vineyards



Private Facility Tour
Wine and Canape Tasting
All West Transportation

Gourmet Lunch
Private Docent Tour of the Winery
Driver & All Gratuities

Tuesday, May 21, 2019

Nestled against the Sierra Foothills, in the heart of California's scenic Gold Country, Ironstone Vineyards blazes with yellow and gold color in the late Spring. The Wildflowers fill the hillsides with gorgeous color. Wines that dazzle the palate are the offerings of this delightful winery. Built in the style of a 19th century gold stamp mill, the facility and grounds are peppered throughout with antiques and artifacts from days gone by, including the artfully restored Alhambra Theatre Pipe Organ. Begin with a private docent tour of the spectacular gardens. Then step inside the Winery for a sampling of Ironstone Vineyards wines accompanied by canapes to compliment each varietal. Step into the beautiful Culinary Center for a specially prepared lunch. Finish the day browsing through The Heritage Museum and Jewelry Shoppe where fine jewelry and object d'art are intertwined with a collection of gold rush treasures. Depart from the Target parking lot in Davis at 8:30 am and return at approximately 5:00 pm.

Contact Davis Travelaires: (530) 753-4159
 Tuesday, Wednesday, Thursday (10:00am-2:00pm)
www.davistravelaires.org

Price: \$139.00 per person

Reservation Coupon	Ironstone/May 21, 2019
Make checks payable to: Davis Travelaires	
Mail Payment to: Davis Travelaires, 646 A Street, Davis CA 95616	
Enclosed is payment for \$ _____ for _____ passengers	
Name(s): _____ Phone _____ e-mail: _____	
Address: _____ City _____ Zip _____	
Emergency Contact: _____ Phone: _____	

Culinary Center Lunch

Canapes

*Goat Cheese Spread topped with thinly sliced
Green Apple on Crostini paired with Chardonnay*

Shrimp Salad on Crostin paired with Reserve Chardonnay

Olive and Pepper Tapenade on Crostini paired with Merlot

Basil Pesto topped with sliced Red Tomato on Crostini paired with Cabernet Franc

*Housemade Chocolate Truffle paired with Reserve
Old Vine Zinfandel*

*Dried Apricot dipped with White Chocolate and
Chopped Pecans paired with Obsession*

Lunch

Freshly Baked Bread with Butter

*Mixed Baby Greens with Grape Tomatoes, Sliced Cucumbers, Croutons with House
Balsamic Dressing*

Grilled Chicken Breast in a Lemon Thyme Sauce

Garlic Mashed Potatoes

Seasonal Fresh Vegetables

Chef's Choice Dessert

Tuxedo Cake

**Menu subject to change*